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INSPIRATION - 5 MIN READ

Traditional Spanish lemon cake

BY ELLA PERRYMAN

Traditional Spanish lemon cake generally uses olive oil from the land, home-grown almonds and locally sourced yoghurt. Silvia from [Hotel Cortijo del Marqués](#) shares her favourite lemon cake recipe; its beautiful citrus flavours will have you dreaming of a sunny afternoon in the Med.



Ingredients

1 cup (120g) plain yoghurt
1 cup extra virgin olive oil
2 cups sugar
3 cups plain flour
3 large eggs
1 tbsp grated lemon zest
15g baking powder
1 pinch of salt

Method

1. Preheat the oven to 180°C.
2. Cover the sides and bottom of a baking tin (about 12 x 30 cm) with a bit of olive oil and dust with flour.
3. In a large bowl, beat together the eggs, sugar and salt (a whisk will do – it's not necessary to use a mixer or kitchen machine) for about 30 seconds until creamy.
4. Add the yoghurt, the extra virgin olive oil and lemon zest. Continue mixing by hand.
5. Sift the flour into a separate bowl and add the baking powder. Incorporate this cup by cup into the egg mixture, making sure each cup of flour is completely mixed before adding the next.
6. Once all the ingredients are well beaten, quickly put the mixture in the cake tin and bake at 180°C for about 45 minutes. (Do not open the oven during the first 30 minutes!)
7. When the top is golden, stick a toothpick in the middle of the cake and if it comes out clean, the cake is done. Remove from the oven and let it rest for 20-30 minutes before removing from the mould.

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